THE CULTIVATED OLIVE.

NAMES.

A. زيت
G. Ελαία.
L. Olea sativa.
I. *Olivo domestico.*
G. Olive.
F. Olivier.
S. Olivo.
D. Olyf.

PARTS USED.

Leaves and Fruit.

PREPARATIONS.

An Oyl from the green, another from the ripe Fruit, and the Fruit pickled.

PLACE.

France, Italy, Spain, Candia, &c.

TIME.

Blossoms in April and May, and ripe in October.

DESCRIPTION.

This was drawn from a Branch of the French Olive, which Pomet says is the most excellent of the Kind: the Wood is hard, and agreably grained, the Trees vary according to their Situation. The Bark is smooth, of an Ash-Colour. The upper Side of the Leaves is dark green, smooth, and shining; the under Side is a whitish green, growing by Pairs crossing each other. The Flower is a Tube spread broad at the End, divided into four Parts. The green Fruit is full of small Protuberances, but when ripe is smooth, of a dark brown, and shining; of this Fruit is made the eatable Oyl: 1. a Leaf cut Transversly; 2. the Stone of the Fruit; 3, the same cut open. The Spanish Olive is much larger.

VIRTUES.

Oyl softens, relaxes, and cools.

T. Sheldrake delin. *C.H. Hinmerich sculp.*